



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Abuelos Mexican Food Embassy

Establishment Number #: 605200872

***NSPA Survey – To be completed if #57 is "No"***

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

***Warewashing Info***

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Dishmachine	Chlorine	100	
Sani bucket	QA	200	
3 comp sink		200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes-prep top	Cold Holding	41
Cut leafy greens-prep top	Cold Holding	41
Beans	Hot Holding	156
Raw chicken-prep top	Cold Holding	39
Raw shrimp-prep top	Cold Holding	39
Rice	Hot Holding	163
Ground beef	Cooking	169
Diced tomatoes-prep top	Cold Holding	34
Chicken	Hot Holding	145
Rice	Hot Holding	156
Cooked chicken-FWE unit	Hot Holding	135
Beans-made today walk in	Cooling	46
Ground beef-walk in	Cold Holding	36
Raw chicken-walk in	Cold Holding	36
Raw chicken-prep top	Cold Holding	40

### Observed Violations

Total # 4

Repeated # 0

37: Food observed uncovered in walk in freezer. Keep food covered to prevent contamination

41: Utensils stored in water at 117 on cooktop. Store utensils in hot water of 135F or above.

42: Discontinue "wet nesting" dishes stored on rack. Air dry dishes to prevent standing water.

53: Missing cove base tiles on wall near three compartment sink. Additional floor tiles in same area are in poor repair. Repair and/or replace tiles for easy cleaning.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Beans prepared today in walk in at 46F
- 19: Hot holding temperatures are held at 135F or above
- 20: Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On Menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: Cook chill process and used within 48 hours (ROP)
- 57:
- 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

***See last page for additional comments.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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### ***Additional Comments***